

United States Patent

Arndt

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[54] METHOD OF PREPARING A SIMULATED SKIM MILK

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[58] Field of Search 99/64, 98

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[57]

ABSTRACT

A method of preparing a commercially acceptable, nutritious substitute for dry skim milk as a food additive, comprising the basic steps of pretreating sweet dairy whey, separately pretreating isolated vegetable protein, particularly soy protein, by a dynamic physico-thermo-vapor flash treatment to remove objectionable flavors and odors, blending these pretreated ingredients in a certain controlled ratio, and adjusting the hydrogen ion content to a specific controlled range. The product is preferably flash dried to a powder.

9 Claims, No Drawings